

# Café des Amis

## Breakfast Crêpes Served until 12

Served with salad greens & sour cream:

Ham, organic scrambled eggs, aged cheddar & tomato	18.50
Organic scrambled eggs, tomato & aged cheddar	18.50
Spinach & feta cheese, scrambled eggs, local tomato	18.50

## Breakfast Burritos Served until 12

Organic scrambled eggs, aged cheddar cheese, chipotle salsa, avocado, fried potatoes	18.50
Kalua Pork, organic scrambled eggs, aged cheddar, chipotle salsa, fried potatoes	19.50

## Lunch & Dinner

Served all day

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### Appetizers

<b>Vegetarian Mediterranean Platter for two</b>	25.75
Hummus, olives, cucumber raita, feta cheese	
Indian slaw, roast Mediterranean vegetables, tomatoes, pesto, pita bread	
<b>Add salami</b>	5.50
<b>Hummus and pita bread</b>	12.50

### Indian Curries

Served with basmati rice - please ask if you would like a complimentary chutney:

<b>Butternut Squash, Garbanzo &amp; Coconut Curry</b>	22.50
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices	
<b>Maui Grass Fed Beef Curry</b>	28.50
Maui beef slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices	
<b>Shrimp Curry</b>	28.50
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices	
<b>Chicken Curry</b>	25.50
Chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices	
<b>Vegetable Curry</b>	22.50
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices	

### Curry Wraps

A large flour tortilla with a choice of fillings - served with mango chutney & cucumber raita:

Chicken curry & rice	19.50
Shrimp & coconut curry, & rice	21.50
Vegetable curry & rice	18.50
Maui grass fed beef curry & rice	21.50
Butternut squash, garbanzo & coconut curry, & rice	18.50

### Add Ons

Mango chutney	3.50	Goat's cheese	6.50
Habañero chutney	3.50	Shrimp	7.00
Avocado	4.50	Chicken	6.50
Cucumber raita	3.50	Bacon	5.00
Sour cream	3.50	Pita bread	4.00

### Savory Crêpes

Served with salad greens, lemon tahini dressing or balsamic herb vinaigrette & sour cream:

Mozzarella, local tomato & pesto	17.75
Kalua pork, Maui pineapple habañero salsa, goat's cheese, dill pickles	20.50
Ham & aged Cheddar cheese	18.50
Italian lentil & tomato stew, pesto & mozzarella	19.00
Mediterranean vegetables, feta cheese & pesto	20.50
Chicken, avocado, mozzarella, local tomato & caesar dressing	20.50
"The Vegan" Italian lentil & tomato stew, spinach, avocado in a gluten free crêpe. Served with hummus	19.50
Spinach & feta cheese	19.50

Add \$1 to substitute any savory or sweet crêpe with a buckwheat & chia crêpe (gluten free, vegan)\*

### Salads

<b>Greek Salad</b>	19.50
Salad greens, local tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, balsamic & olive oil vinaigrette or lemon tahini dressing	
<b>Mixed Salad</b>	12.00
Salad greens, local tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing	

### Sweet Crêpes

Nutella	10.00
Cane sugar & lime juice	8.00
Banana & chocolate	11.50
Cinnamon & cream	10.50
Strawberries & cream	14.00
Banana, toffee sauce & cream	13.50
Toasted pecans, maple syrup & cream	13.50



# Happy Hour 4 To 6 Every Day: 30% off Cocktails, Wines By The Glass & Beers

## Cocktails

<b>Margarita</b> Hornitos Reposada 100% agave tequila, fresh lime juice, agave nectar, triple sec	15.25
<b>Lilikoi Margarita</b> Lilikoi, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice	16.25
<b>Strawberry Margarita</b> Strawberry, Hornitos Reposada 100% agave tequila, agave nectar, triple sec, fresh lime juice	15.75
<b>Paia Rum Mai Tai</b> Local rum, orange, lilikoi, pineapple	15.50
<b>Mimosa</b> Prosecco, orange juice	15.00
<b>Bloody Mary</b> Maui Ocean organic vodka, spiced tomato juice	15.00

## Beers

Corona	7.00
Bikini Blonde	7.00
Big Swell IPA	7.00
Pau Hana Pilsner	7.00
Coconut Porter	7.00

## White Wines

	6oz Glass	Bottle
Chardonnay, Cambria, Santa Barbara	13.75	42.50
Pinot Grigio, Ruffino, Italy	13.75	42.50
Sauvignon Blanc, Mohua, NZ	13.75	42.50

## Sparkling

	6oz bottle	Bottle
Prosecco Ruffino, Italy	13.75	42.50

## Red & Rosé Wines

	6oz Glass	Bottle
Côte du Rhone, Chapoutier, France	13.75	42.50
Cabernet Sauvignon, Dreaming Tree California	13.75	42.50
Malbec, Colores Del Sol, Argentina	13.75	42.50
Pinot Noir, Carmel Road, Monterey	13.75	42.50
Rosé Campuget, France	13.75	42.50

## Coffee & Tea

Filter coffee	4.75
Espresso	3.75
Double espresso	5.00
Americano	5.00
Mocha	6.00
Latte	5.50
Soy latte	6.00
Cappuccino	5.50
Hot chocolate	5.50
Earl Grey tea	4.75
PG tips tea	4.75
Matcha latte	6.50
Breakfast tea	4.75
Green tea	4.75
Chai	4.75
Jasmine tea	4.75
Chamomile	4.75
Peppermint	4.75
Iced tea	4.75
Almond milk - add	.75
Oat milk - add	.75
Macadamia milk - add	.75
Coconut milk - add	.75

## Juice & Sodas

Orange juice	3.75
Coke	3.75
Diet Coke	3.75
San Pellegrino	4.50
Limeade	3.75
Ginger ale	3.75

## Fruit Smoothies

#1 - Strawberry, blueberry, banana	10.50
#2 - Mango, banana, pineapple	10.50
#3 - Peach, raspberry, banana	10.50
Lassi - Yogurt, honey, mango	10.50
Add Protein powder	2.00

18% gratuity will be added to tables of 8 or more.

\*The gluten free vegan crêpes are prepared in our kitchen where we also prepare food that contains gluten.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

